

Soy Sauce & Herb BBQ Butter

Total time **10 mins 10 mins** preparation time

Nutritional facts (per portion): **2143 kJ** / **512 kcal**

Fat: **54.2** g Protein: **3.9** g Carbohydrates: **2** g

PREPARATION

Step 1

To prepare the soy sauce & herb butter, peel and finely chop the garlic. Wash the basil, pat dry and remove the leaves. Cut the leaves into thin strips.

Step 2

Mix the garlic, basil, soy sauce, Parmesan and maple syrup with the butter and season with lemon pepper.

4 portion(s)

INGREDIENTS

- garlic clove
 stems of basil leaves
 softened butter
 softened butter
 Kikkoman Naturally Brewed Soy Sauce
 tbsp grated Parmesan
 tbsp maple syrup
- Lemon pepper or black pepper